

# QUICK & EASY WEEKNIGHT MEALS

UNDOMESTIC  
MOM

## Meatball Bubble Bake

Cut up one 16oz can of refrigerated biscuits into quarters. Mix with one jar of marinara sauce and spread into a greased 9X13 casserole dish. Add a 16oz bag of frozen meatballs and top with 8oz bag of shredded mozzarella. Bake @ 350 for 30 minutes. Serve with a bagged salad kit.

## Trader Joe Mandarin Chicken

Prepare the TJ's Mandarin Chicken according to package directions. I usually do the skillet instructions. Serve with Trader Joe frozen Jasmine rice and steamed broccoli (from fresh or frozen). This meal is basic but it's a crowd pleaser!

## Chicken Tortellini Soup

In a dutch oven, saute a cup of chopped onions for 5 minutes (frozen works!) in a tablespoon of oil and add a teaspoon of garlic powder. Add 1 quart of chicken stock and 1 (15oz) can fire roasted tomatoes to pot and simmer for 10 minutes. Next, add one 9oz package of refrigerated tortellini and simmer for another 7 minutes. Wilt in 1 (5oz) bag of baby spinach and take off heat. Serve with bread and top with parmesan cheese.

## Ravioli Lasagna

In a greased, 9X13 casserole dish, layer a 25oz bag of frozen ravioli with a 24oz jar of marinara sauce, ending with sauce. Top with an 8oz bag of shredded mozzarella. Cover casserole dish with a greased piece of foil. Bake covered @ 400 degrees for 30 minutes. Uncover and cook another 15 minutes, until lightly brown and bubbly. Serve with a caesar salad kit.

## Chicken Kiev

Prepared chicken kiev according to package directions. While they bake, prepared a box of stovetop stuffing according to package directions. Prepare a steamed vegetable of your choice. There are a lot of great option in the freezer section these days.

## Grilled Cheese & Tomato Soup

In a dutch oven, add two jars of tomato basil marinara sauce, 1 tablespoon of crushed garlic (refrigerated section), 1 can of chicken broth and simmer for 10 minutes. Next add two tablespoons of sugar and 1/2 stick of butter; stir until melted. Add one cup of heavy cream (half & half or whole milk works fine too) and salt and pepper to taste. Serve with grilled cheese sandwiches, made however your family likes.